

Kansas Department of Agriculture

Division of Food Safety and Lodging

1320 Research Park Drive, Manhattan, KS 66502
(office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 3/17/2015 **Business ID:** 107454FE
Business: BUFFALO WILD WINGS #215

13749 METCALF AVE #101
OVERLAND PARK, KS 66223

Inspection: 77001219
Store ID:
Phone: 9132274688
Inspector: KDA77
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/17/15	01:45 PM	03:45 PM	2:00	0:12	2:12	0	
Total:			2:00	0:12	2:12	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 3 Priority foundation(Pf) Violations 4

Certified Manager on Staff p

Address Verified p

Actual Sq. Ft. 0

Certified Manager Present p

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
p

Employee Health

2. Management awareness; policy present.

Y N O A C R
p

3. Proper use of reporting, restriction and exclusion.

p

Good Hygienic Practices

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
	4. Proper eating, tasting, drinking, or tobacco use	p
	5. No discharge from eyes, nose and mouth.	p
Preventing Contamination by Hands		Y	N	O	A	C	R
	6. Hands clean and properly washed.	p
	7. No bare hand contact with RTE foods or approved alternate method properly followed.	..	p	p	..
<i>Fail Notes</i>	3-301.11(B) <i>P - FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT. [Waitress handled RTE celery for consumer without gloves on hands. Corrected on-Site, COS discarded celery.]</i>						
	8. Adequate handwashing facilities supplied and accessible.	..	p	p	..
<i>Fail Notes</i>	5-205.11(B) <i>Pf - A HANDWASHING SINK may not be used for purposes other than handwashing. [Pair of tongs in handsink in prep area. COS removed.]</i>						
Approved Source		Y	N	O	A	C	R
	9. Food obtained from approved source.	p
	<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
	10. Food received at proper temperature.	p
	11. Food in good condition, safe and unadulterated.	p
	12. Required records available: shellstock tags, parasite destruction.	p
Protection from Contamination		Y	N	O	A	C	R
	13. Food separated and protected.	p
	14. Food-contact surfaces: cleaned and sanitized.	..	p
	<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
<i>Fail Notes</i>	4-601.11(A) <i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [3 metal pans with visible food debris and food residue on surface. One plastic container stored as clean with visible food debris on surface. 3 plastic containers with old date marking sticker residue on surface. 2 knives stored as clean in storage box with visible food debris on blade. Date marking sticker residue on surface of bottles used to hold sauce on cookline, stored as clean above 3 vat sink.]</i>						
	15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p
Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
	16. Proper cooking time and temperatures.	p
	<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
	17. Proper reheating procedures for hot holding.	p
	18. Proper cooling time and temperatures.	p
	19. Proper hot holding temperatures.	p
	<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
	20. Proper cold holding temperatures.	..	p	p	..
	<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>						

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Potentially Hazardous Food Time/Temperature	Y N O A C R
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<i>Fail Notes</i>	3-501.16(A)(2) <i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [Sliced tomatoes in make table top at 45F. Employee stated it had just been lunch rush. COS Lid closed to make table top.]</i>
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|---|----------------------------|
| 21. Proper date marking and disposition. | p |
| 22. Time as a public health control: procedures and record. | p |

Consumer Advisory	Y N O A C R
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|--|----------------------------|
| 23. Consumer advisory provided for raw or undercooked foods. | p |
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Highly Susceptible Populations	Y N O A C R
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|---|----------------------------|
| 24. Pasteurized foods used; prohibited foods not offered. | p |
|---|----------------------------|

Chemical	Y N O A C R
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| 25. Food additives: approved and properly used. | p |
| 26. Toxic substances properly identified, stored and used. | .. p p .. |

<i>Fail Notes</i>	7-201.11(B) <i>P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. [Boxes of moist towelettes stored on shelf in expo area over single use packets of mayo and mustard. COS moved.]</i>
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Conformance with Approved Procedures	Y N O A C R
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| 27. Compliance with variance, specialized process and HACCP plan. | p |
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GOOD RETAIL PRACTICES

Safe Food and Water	Y N O A C R
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|---|----------------------------|
| 28. Pasteurized eggs used where required. | p |
| 29. Water and ice from approved source. | p |
| 30. Variance obtained for specialized processing methods. | p |

Food Temperature Control	Y N O A C R
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- | | |
|--|----------------------------|
| 31. Proper cooling methods used; adequate equipment for temperature control. | p |
| 32. Plant food properly cooked for hot holding. | p |
| 33. Approved thawing methods used. | p |
| 34. Thermometers provided and accurate. | p |

Food Identification	Y N O A C R
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- | | |
|--|----------------------------|
| 35. Food properly labeled; original container. | p |
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Prevention of Food Contamination	Y N O A C R
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- | | |
|--|----------------------------|
| 36. Insects, rodents and animals not present. | p |
| <i>This item has Notes. See Footnote 6 at end of questionnaire.</i> | |
| 37. Contamination prevented during food preparation, storage and display. | p |
| 38. Personal cleanliness. | p |

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Prevention of Food Contamination			Y	N	O	A	C	R
39. Wiping cloths: properly used and stored.			..	p
Fail Notes	3-304.14(B)(1)	Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration. [Wet wiping cloths stored on counter in expo area, not in buckets.]						
40. Washing fruits and vegetables.			p
Proper Use of Utensils			Y	N	O	A	C	R
41. In-use utensils: properly stored.			p
42. Utensils, equipment and linens: properly stored, dried and handled.			..	p
Fail Notes	4-903.11(B)	Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶ (A) of this section and shall be stored: In a self-draining position that allows air drying; and, Covered or inverted. [Metal pans stored wet on storage rack for clean equipment.]						
43. Single-use and single-service articles: properly used.			p
44. Gloves used properly.			p
Utensils, Equipment and Vending			Y	N	O	A	C	R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- P and Pf items			..	p	p	..
Fail Notes	4-202.11(A)(2)	Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [Lid covering croutons with cracks in plastic. One plastic container stored as clean with cracks in plastic. One plastic pizza bread container with cracked sides stored as clean. COS discarded.]						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items			..	p
Fail Notes	4-501.11(B)	EQUIPMENT components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. [Make table top lid is damaged, seal is not intact.]						
46. Warewashing facilities: installed, maintained, and used; test strips.			p
This item has Notes. See Footnote 7 at end of questionnaire.								
47. Non-food contact surfaces clean.			p
Physical Facilities			Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.			p
49. Plumbing installed; proper backflow devices.			..	p
Fail Notes	5-202.12(A)	Pf - A HANDWASHING SINK shall be equipped to provide water at a temperature of at least 38°C (100°F) through a mixing valve or combination faucet. [Handsink at bar at 95F. Sink did not reach 100F.]						
	5-205.15(B)	Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [Handsink in bar area leaks from basin drainage pipe.]						
50. Sewage and waste water properly disposed.			p
51. Toilet facilities: properly constructed, supplied and cleaned.			p
52. Garbage and refuse properly disposed; facilities maintained.			p
53. Physical facilities installed, maintained and clean.			..	p

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Physical Facilities

Y N O A C R

Fail Notes | 6-501.12(A) *PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.
[3 pieces of chicken in cabinet under steam table top area. COS cleaned.]*

54. Adequate ventilation and lighting; designated areas used.

p " " " " "

Administrative/Other

Y N O A C R

55. Other violations

p " " " " "

EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | *Education Title #04* *No Bare-Hand Contact*

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Footnote 1

Notes:

McLanes

Footnote 2

Notes:

No detectable sanitizer in chlorine sanitizing machine. However, machine gets to 168F, so no chlorine is technically necessary.

Footnote 3

Notes:

Cooking temp

Fried chicken wings at 186F

Footnote 4

Notes:

Hot holding

cheese sauce at 143F in steam table

breaded chicken at 173F in hot box

Footnote 5

Notes:

Cold holding

in drawer under make table top 1, sliced tomatoes at 38F, pico at 42F, chili at 39F

in make table top 2, cabbage slaw at 42F, cooked chicken at 38F, in cold drawer underneath, cooked chicken at 39F, cut tomato at 38F,

cut leaf lettuce at 41F, salsa at 40F

in walk in cooler, raw chicken at 37F

in cold drawers under grill, raw chicken at 38F, raw hamburger at 38F

surface of shredded lettuce bag in produce walk in cooler at 41F

Footnote 6

Notes:

Contracted pest control comes monthly, invoice produced for 2/18/15

Footnote 7

Notes:

Strips in place for quat and chlorine.

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 03/27/15

Inspection Report Number 77001219

Inspection Report Date 03/17/15

Establishment Name BUFFALO WILD WINGS #215

Physical Address 13749 METCALF AVE #101 City OVERLAND PARK

Zip 66223

Additional Notes
and Instructions

Follow up scheduled for 3/27 or after.